

The Harwood Arms

Sunday 14th June

Snacks

Venison Scotch Egg...12
Glamorgan Vegetarian Scotch Egg...12
Beef Tongue on Bone Marrow Toast...10
Potato Crisps with Cod Roe...8

Starters

Cured Sea Bream

Cucumber, Shiso and Seaweed

Chalk Stream Trout

Sauce Gribiche and Soda Bread Cracker

Roast Quail

Peas, Pork Fat and Mint

Roast for 2 to Share

Jersey Beef Sirloin
Horseradish Cream
(£7.5 supplement per person)

Cumbrian Pork Belly
Apple Sauce



Slow Cooked Lamb Shoulder
Wild Mint Chimichurri

Cornish Cod
Brown Crab Sauce

*Served with Yorkshire Puddings, Roast Potatoes,
Baked Carrots, Cauliflower Cheese and Greens*

Pudding

Sticky Toffee Pudding

Butterscotch and Vanilla Ice Cream

Warm Rice Pudding

English Cherries, Stem Ginger and Almonds

Strawberry Custard Tart

Elderflower and Jersey Milk

Baron Bigod

Tart Tatin

2 Courses for £64

3 Courses for £79

per person

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.

Vegetarian menu provided upon request